

Chocolate-Peanut Butter Diamonds

Ingredients

- 3 1/2 c Rice Krispies Cereal
- 1/2 c Coconut Oil
- 1 c Peanut Butter (creamy, plus 3 tablespoons)
- 2 c Powdered Sugar
- 1 t Salt
- 1 c Semi-Sweet Chocolate Chips (plus 1 tablespoon)

Instructions

1. In a large skillet, toast the rice cereal over medium heat until fragrant and deep golden brown, about 3 minutes. Remove from heat, set aside and let cool. Put cooled cereal into a zip-top bag. Crush with a rolling pin.
2. In a large bowl, mix together coconut oil and 1 cup of peanut butter until smooth. Add in toasted rice cereal, powdered sugar and salt, then mix until well combined.
3. Grease an 8 by 8-inch pan with cooking spray. Pour the mixture into the greased pan and press down firmly with a spatula to ensure a flat, solid layer.
4. In a microwave-safe medium bowl, melt 3 tablespoons of peanut butter and chocolate chips together in 30-second intervals, stirring after

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each, until smooth.

5. Pour this chocolate-peanut butter mixture over the flattened rice cereal-peanut butter layer and spread into a smooth layer from corner to corner. Sprinkle flaky sea salt on top of chocolate peanut butter layer.

6. Freeze until firm to the touch, about 30 to 40 minutes. Remove the large square from the pan and cut into eight 1-inch by 8-inch strips. One strip at a time, slice on the diagonal every 1½-inch lengths to form diamonds. Serve right out of the freezer!